

EXECUTIVE CHEF

Don Potter is the Executive Chef for Taboo Resort, Golf and Spa. With over 21 years experience, 17 of those being international, Don is proud to oversee all aspects of kitchen operations at Taboo. From five-star dining in Elements, the uniqueness of the Culinary Theatre, casual fare in The Boathouse and corporate catering, his diverse knowledge of the culinary arts are put to good use.

Chef enjoys working closely with his staff and young apprentices, constantly driving the operation standards forward. Demanding a lot from his team of 55, they are quick to follow through and always ready to learn - a great team to mentor.

Prior to joining Taboo Resort in '05, Don has held senior culinary positions in Bermuda, the UK and was Owner/Proprietor of the top-five voted restaurant in Edinburgh Scotland, "Potters Fine Dining".

He holds an extensive list of culinary achievements including; Gold Medal in Culinary Salon in Ottawa (competing against 350 professional chefs from across Canada), numerous write-ups in the UK national papers and interviews on BBC Radio. Having his own restaurant recommended by British Airways in their in-flight magazine can also be added to his fine list of accomplishments.

Don graduated with top honours and was given the Garland Award in the Culinary Program from Georgian College.